

AFTERNOON TEA

3:15PM – 5PM

	<i>per person</i>
Monday to Friday	368
Saturday, Sunday and Public Holiday	398
<i>with a glass of Champagne (World of Hyatt Member)</i>	+140 (+70)



Plain scones, apricot Balmoral scones

Condiments: lemon curd, clotted cream, Morello cherry preserve

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Hedgerow wild berry pudding, vanilla, honeycomb

Banoffee profiterole, banana compote, Chantilly, dulce de leche

Nutella chocolate emulsion, butterscotch, hazelnut chocolate crunch

Custard cream double cheesecake

Passionfruit Earl Grey soft jelly

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Coronation chicken, mango chutney

Roast beef salad, horseradish cream, English mustard

Tiger prawn cocktail

Summer tomato tart, aged cheddar custard

Homemade sausage roll



Unlimited desserts from our counter

Featuring waffles, crepes, homemade ice cream, fruits and petit fours

Chocolate truffles, macarons

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

Please advise our associates if you have any food allergies or special dietary requirements.
All prices are in HK\$ and subject to 10% service charge

下午茶

3:15PM - 5PM

	每位
星期一至五	368
星期六, 日及公眾假期	398
加配香檳一杯 (World of Hyatt 會員)	+140 (+70)

原味英式鬆餅, 杏桃英式鬆餅
配: 檸檬忌廉, 高脂忌廉, 櫻桃果醬

夏日雜莓蛋糕, 雲尼拿忌廉, 蜜糖海綿蛋糕
香蕉拖肥泡芙, 雲尼拿忌廉, 焦糖醬
榛子朱古力慕絲, 焦糖醬, 朱古力脆脆
雙重芝士忌廉蛋糕
熱情果伯爵茶啫喱

英式芒果咖喱雞肉
燒牛肉沙律三文治, 辣根忌廉, 英式芥辣
虎蝦撻, 咯嗲汁
夏日番茄撻, 車打芝士忌廉
自家製腸仔卷

自助/即點即製甜品吧 - 包括窩夫, 班戟, 自家製雪糕, 水果及甜點心

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

如您對任何食物有過敏反應或需要其它膳食的安排, 請向我們的服務員聯絡。

所有價目以港元計算, 另須加壹服務費。

TEA MENU



KOMBUCHA *On the Wagon* 330ml 80
Hojicha / Original Blend / Jasmine

SPARKLING TEA *no added sugar* 200ml 70
Jasmine, Saicho / Hojicha, Saicho (World of Hyatt Member) (35)

MINI TEA COCKTAIL per glass 70

English Breakfast

English Breakfast tea, Campari, honey, orange juice, egg white, gin

Guk Po

Pu'er tea, Chrysanthemum flower tea, passionfruit, vodka

Tiffin's Bloody Mary

Earl Grey tea, mustard seed infused vodka, tomato juice, soy sauce, pepper

GRAND HYATT HONG KONG BESPOKE BLEND

Blend of green tea and jasmine with aromas of citrus, lemon, tangerine, rosemary and basil. Reminder of the city's fragrant harbour and former British colony, complementing Tiffin's classic continental cuisine.

GREEN TEA Green - Organic • Long Jing

BLACK TEA

English Breakfast • Assam - Organic • Duchess Of Bedford
Imperial Earl Grey • Darjeeling - TGFOP F2

OOLONG TEA Osmanthus Oolong

HERBAL INFUSION

Chamomile Blossoms - Organic • Peppermint Leaves - Organic
Jasmine Pearl - Organic • Pear Tree Green - Organic
Mountain Berry • Tangerine Rooibos - Organic • Lemon Verbena

OTHER THAN TEA

Freshly Brewed Coffee • Single Espresso • Americano • Cappuccino,
Café Latte • Café Mocha • Double Espresso • Valrhona Hot Chocolate